Colonnade Icing

4½ cups sugar
1 cup water
6 tablespoons white Karo
6 egg whites beaten stiff
⅓ cup confectioners sugar
vanilla

Mix sugar, water and Karo and cook to soft ball stage - 238° on candy thermometer. Add slowly to egg whites, which have been beaten stiff but not dry. Beat thoroughly until the icing is like cream. Add ⅓ cup confectioner's sugar.

½ of this recipe is sufficient and generous for a two layer cake. This is a soft on the inside, crusty on the outside icing that never